



Congratulations

2024 - 2025

On behalf of the staff at Springside Inn, we congratulate you on your recent engagement and thank you for considering our premier historic facility for your special celebration

WEDDING EVENTS AT SPRINGSIDE INN

315-252-7247 / Christine@springsideinn.com / 6141 West Lake Rd. Auburn, NY
www.springsideinn.com



Springside Inn is one of Central New York's most experienced and trusted caterers. Our friendly and experienced staff will make planning your event effortless. We offer complete event catering services at Springside Inn, The Point at Sand Beach, as well as off-premise services at your own special location.

A wedding reception at Springside Inn is always a unique and glorious celebration. Our lavish grounds provide the perfect backdrop for wedding photos or outdoor cocktail events. Springside Inn's original blend of historic charm and modern day comfort creates an atmosphere both elegant and inviting.

WEDDINGS AT SPRINGSIDE INN INCLUDE

- *Dedicated Wedding Coordinator*
- *Five Hour Wedding Reception*
- *Manicured Lawns for Photographs*
- *Family Owned and Operated Facility*
- *Complimentary Cake Cutting*
- *Mahogany Chiavari Chairs with Black Pads*
- *Standard White Linens*
- *China, Glassware and Flatware Services*

**FOR MORE INFORMATION PLEASE
CONTACT THE SALES OFFICE**

315-252-7247

Christine@springsideinn.com



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2024 - 2025

Meal Options

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PLATED DINNER

*The plated dinner package includes two stationed hors d'oeuvres during cocktail hour.
As well as your choice of salad, fresh rolls and butter.
Your choice of side, seasonal vegetable, fresh coffee and tea*

STATIONED DISPLAYS

(For Cocktail Hour - First Hour Only)

DOMESTIC CHEESE

*Assorted domestic cheeses
garnished with fresh fruit and crackers*

CRUDITÉ

*A colorful bounty of the freshest produce
complimented with a creamy ranch dipping
sauce*

PLATED DINNER

(Guest Meal Cards are Required)

- Choice of Mixed Green Salad or Caesar Salad*
- Choice of Mashed Potatoes, Fingerling Potatoes or Rice Pilaf*
- Seasonal Fresh Vegetable*

Please Select Up To 3 Entrees \$75





PLATED DINNER

ENTREES

Baked Haddock

Baked haddock topped with butter crumb

Tuscan Salmon

*Salmon Filet with spinach and artichokes
in a sun-dried tomato cream sauce*

Pesto Bruschetta Chicken

*Pan seared chicken breast stuffed
with mozzarella, topped with pesto,
bruschetta tomatoes and a balsamic reduction*

Chicken Parmesan

*Boneless chicken breast, seasoned, breaded
and topped with marinara sauce and mozzarella*

Chicken Picatta

*Floured & pan seared chicken breast
with a light white wine caper sauce*

Chicken Cordon Bleu

*Breaded chicken breast stuffed with baked ham,
swiss and topped with a chicken gravy*

Stuffed Chicken Breast

*Stuffed chicken with cheese and basil
in a light sauce topped with
roasted red peppers and sausage*

Pasta Primavera

*Tossed with fresh julienned vegetables
with a traditional cream sauce*

Chicken Marsala

*Floured and pan seared chicken breast
with a rich Marsala, mushroom sauce*

Chicken French

*Sautéed egg battered chicken breast
in a lemon white wine butter sauce*

Chicken Riggies

*Rigatoni Pasta in a tomato cream sauce with
cherry and bell peppers, onions, italian herbs,
crushed red pepper and parmesan cheese*

Roasted Prime Rib

Filet Mignon

With a shallot demi glace

Grilled NY Strip Steak

*Choice strip steak topped
with maitre d'butter*

Slow Braised Pork Loin

With herbs finished with apple cider

Roasted Turkey Breast

With Cranberry sauce

Vegetable Napoleon

*Cooked vegetables, thinly sliced, stacked and
drizzled with a touch of olive oil*



FAMILY STYLE DINNER

*The family style dinner package includes two stationed hors d'oeuvres during cocktail hour. As well as your choice of salad, fresh rolls and butter.
Your choice of side, seasonal vegetable, fresh coffee and tea*

STATIONED DISPLAYS

(For Cocktail Hour - First Hour Only)

DOMESTIC CHEESE

*Assorted domestic cheeses
garnished with fresh fruit and crackers*

CRUDITÉ

*A colorful bounty of the freshest produce
complimented with a creamy ranch dipping
sauce*

FAMILY STYLE DINNER

- Choice of Mixed Green Salad or Caesar Salad*
- Choice of Mashed Potatoes, Fingerling Potatoes or Rice Pilaf*
- Seasonal Fresh Vegetable*

- 2 Entrees \$70

- 3 Entrees \$80

Baked Haddock

Baked haddock topped with butter crumb

Cod French

Dipped in egg with a lemon sauce

Chicken Marsala

*Floured and pan seared chicken breast
with a rich Marsala, mushroom sauce*

Chicken Parmesan

*Boneless chicken breast, seasoned, breaded
and topped with marinara sauce and mozzarella*

Chicken French

*Sautéed egg battered chicken breast
in a lemon white wine butter sauce*

Chicken Picatta

*Floured & pan seared chicken breast
with a light white wine caper sauce*

Slow Braised Pork Loin

With herbs finished with apple cider

Roast Sirloin of Beef

*Roast Sirloin of Beef thinly sliced
with au jus*

Sliced NY Strip Loin

*NY strip loin with au jus
—Carving station *Upcharge**

Baked Penne

*A classic hearty pasta dish
with layered penne pasta, marinara sauce
and a cheese mixture baked to perfection*

Pasta Primavera

*Tossed with fresh julienned vegetables
with a traditional cream sauce*

Stuffed Shells

*Stuffed with a seasoned ricotta cheese
and topped with marinara sauce*



BUFFET DINNER

The buffet package includes two stationed hors d'oeuvres and five passed hors d'oeuvres during cocktail hour. As well as your choice of salad, your choice of side and seasonal vegetable

STATIONED HORS D'OEUVRES

(For Cocktail Hour - First Hour Only)

CHARCUTERIE

Domestic cheeses, meats, giardiniera, marinated olives, mustards and crackers

CRUDITÉ

A colorful bounty of the freshest produce complimented with a creamy ranch dipping sauce

PASSED HORS D'OEUVRES

(For Cocktail Hour - First Hour Only)

Please Choose 5 Selections Found on Page 9

BUFFET DINNER

- Choice of Mixed Green Salad or Caesar Salad*
- Choice of Mashed Potatoes, Fingerling Potatoes or Rice Pilaf*
- Seasonal Fresh Vegetable*

-2 Entrees \$70

-3 Entrees \$80



BUFFET DINNER

Stationed Reception

HOT STATIONED ENTREES

Baked Haddock

Baked haddock topped with butter crumb

Cod French

Dipped in egg with a lemon sauce

Chicken Picatta

*Floured & pan seared chicken breast
with a light white wine caper sauce*

Chicken Marsala

*Floured and pan seared chicken breast
with a rich Marsala, mushroom sauce*

Chicken Parmesan

*Boneless chicken breast, seasoned,
breaded and topped with marinara sauce
and mozzarella*

Lemon Chicken

*Floured and pan seared chicken breast
with lemon, red pepper
in a white wine butter sauce*

Chicken French

*Sautéed egg battered chicken breast
in a lemon white wine butter sauce*

Roasted Turkey Breast

With Cranberry sauce

Beef Tenderloin

with horseradish sauce

**This item will incur a supplemental
price increase due to current market
conditions*

Roast Sirloin of Beef

*Roast Sirloin of Beef thinly sliced
with au jus*

Slow Braised Pork Loin

With herbs finished with apple cider

Baked Penne

*A classic hearty pasta dish
with layered penne pasta, marinara
sauce and a cheese mixture
baked to perfection*

Pasta Primavera

*Tossed with fresh julienned vegetables
with a traditional cream sauce*

Vegetable Napoleon

*Cooked vegetables, thinly sliced, stacked
and drizzled with a touch of olive oil*



PASSED HORS D'OEUVRES

Passed during cocktail hour (First Hour Only)

MINIMUM 30 PER SELECTION

\$2.75 Each

Arancini Diriso

Barbeque Pork Sliders

**Bourbon Bacon Wrapped
Scallops**

Bruschetta with Basil Pesto

Caprese Skewer

Coconut Chicken or Shrimp
With plum dipping sauce

Fig and Goat Cheese Crustini

Fried Mac and Cheese Bites

Fancy Grilled Cheese
With apple, brie and caramelized onions

Pot Stickers
Edamame or chicken lemongrass

Sirloin of Beef Crostini
Topped with horseradish cream

Smoked Chicken Quesadilla
With salsa and sour cream

Spanikopita

Mini Cheeseburger Sliders
With sauteed onion, pickle and cheese

**Spinach and Feta or Sausage
Stuffed Mushroom**

Miniature Crab Cakes
With remoulade sauce

Vegetable Spring Roll
With plum dipping sauce

Warm Tomato Soup Shooter
With grilled cheese skewer



STATIONED HORS D'OEUVRES

Priced Per Person

Domestic Cheese

*Assorted domestic cheeses
garnished with fruit and crackers*
\$7

Charcuterie

*Domestic cheeses, cured meats, giardiniera,
marinated olives, mustards and crackers*
\$8
Imported meats and cheeses
\$12

Cheese Souffle

Springside Inn's famous cheese souffle
\$7

Spinach and Artichoke Dip

*Creamy spinach and artichoke dip
served with pitas*
\$7

Fresh Fruit

Fresh seasonal fruit with yogurt dipping sauce
\$6

Mediterranean Seasonal Dips

*Hummus, roasted red pepper
and feta or fig and goat cheese for dipping
chef's choice of bread, crackers or pita's*
\$8

Crudite

*A colorful bounty of the freshest produce
complimented with a creamy ranch dipping sauce*
\$5

Seafood Boat 50/100 People

Shrimp, oysters, calamari salad and crab claws
Market Price

Shrimp Display

*120 Pieces of large shrimp.
Served with traditional cocktail sauce and lemon*
\$335
*120 pieces of medium shrimp.
Served with traditional cocktail sauce and lemon*
\$290

Baked Wheel of Brie

Serves 30 to 50 people
Garnished with seasonal fruit and crackers
\$100

DESSERTS



CARAMEL APPLE STATION

Sliced apples on dipping sticks, sprinkles, chopped nuts with warm caramel for dipping

\$6 Per Person

DESSERT BAR

Mini desserts of your choice

Pricing based on selection

CAKE

Charges based on servings, fillings and complications

GRAND FINALE

Served one hour before the end of your event

Priced Per Person

Nacho Bar

Nacho cheese sauce, olives, tomatoes, banana peppers, jalapenos, sour cream and salsa

\$5

Pizza

Cheese or Pepperoni

\$5

Sliders Station

Mini cheeseburger sliders with sauteed onion, pickle and cheese

\$5

Pretzel Bar

With cheese sauce

\$5

Ice Cream Bar

Pre scooped vanilla and chocolate ice cream ready to be topped with warm hot fudge, caramel, nuts, brownies and sprinkles

\$5



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Beverage Options

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BEVERAGE OPTIONS

CASH OR CONSUMPTION BAR

\$300 Set up fee for cash bar package
 Cash or consumption bar packages priced per drink

Standard Cocktails	Martini / Manhattan	Bottled Beer	Wine by the Glass
\$8 House \$9 Premium	\$10 House \$12 Premium	\$4 House \$5 Premium	\$8 House \$9 Premium

OPEN BAR

Hourly rates per person over 21
 Guests under 21 are \$12 per person

BEER, WINE AND SODA BAR

	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
House	\$12	\$16	\$20	\$24	\$28
Premium	\$14	\$18	\$22	\$26	\$30

BEER, WINE, LIQUOR AND SODA BAR

	One Hour	Two Hours	Three Hours	Four Hours	Five Hours
House	\$16	\$21	\$26	\$31	\$36
Premium	\$18	\$23	\$28	\$33	\$38

House Wine

Based on current trends and availability

House Liquors

Gin, Vodka and Scotch, Bourbon and Whiskey
 (Selections may change from month to month)

House Beers

(Choose 4- Only a total of 4 options will be served)

Labatt Blue, Labatt Blue Light, Michelob Ultra, Budweiser, Bud Light, Miller Light, Coors Light

Premium Wine

Josh Cabernet, Mark West Chardonnay, Torresella Pinot Grigio, Mark West Pinot Noir, Lamoreaux Landing Riesling,

Matua Sauvignon Blanc

Premium Liquors

Titos Vodka, Tanqueray Gin, Captain Morgan Rum, Canadian Club, Jim Beam, Dewar's White Label Scotch

Premium Beers

(Choose 4- Only a total of 4 options will be served)

Heineken, Amstel Light, Sam Adams. Yuengling, Corona



BEVERAGE OPTIONS

DRINK ENHANCEMENTS



Wine Service

Between Salad and Entree Courses

\$8 Per Person

Wine Beverage Container

Red or White Sangria

Serves Approximately 40 glasses

\$100 per container

Signature Drink Features

Complimentary when you select a full open bar

\$8 Per Drink

Champagne/ Prosecco Toast

\$4/\$6 per person

Non- Alcoholic Beverage Container

Fruit Punch, Lemonade, Ice Tea

Serves Approximately 40 glasses

\$60 per container



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Venue Options

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WEDDING CEREMONY

Choose one of our various gorgeous locations for your ceremony

A CEREMONY AT SPRINGSIDE INN INCLUDES

A Dedicated Wedding Coordinator

Discusses all of the details for your ceremony and implements them on your wedding day

Ceremony Rehearsal the Evening Before

Set Up of White Outdoor Chairs For Outdoor Venue

Set Up of Mahogany Chiavari Chairs For Indoor Venue

Set up of Your Ceremony Accessories

Including But Not Limited to, Welcome Sign, Programs, Unity Candle

Coordinate the Line up and Send Everyone
Down the Aisle

CEREMONY FEE

\$750



Lawn Ceremony



Grove Ceremony



The Point Ceremony



ROOM CHARGES

FULL FACILITY

Heritage Ballroom, Terrace Room, Abbey and Porch

Saturday Wedding

\$3000

Friday or Sunday Wedding

Please see sales department

The Heritage Room is a spacious ballroom with elegant decor and hardwood floors. This rental includes the use of the Patio. If food and beverage setup is required on patio, a setup fee may apply. The Heritage Ballroom is recommended for groups numbering 100 - 220. Included in the facility charge is a stage for your DJ or band along with a bar and restrooms, 5' round tables, mahogany Chiavari chairs with black pads, white table linens complimentary cake cutting, dedicated wedding coordinator, complimentary parking and air conditioning, all set up and all clean up. We take care of everything for you so you can enjoy your day!

The Terrace Room features magnificent views with a beautiful fireplace along with the adjoining room, the Abbey. Both rooms are used for cocktail hour, buffet, desserts and coffee station and wedding decorations such as guest book, gift table, memorial table and more.

THE GROVE

Saturday Wedding

\$3000

Friday or Sunday Wedding

Please see sales department

The Grove is our private outdoor hidden gem located behind the Springside Inn. It is a rustic outdoor venue for your ceremony, cocktail hour or a full reception. We provide china, flatware, glassware, white table linens and high quality plasticware for the bar. The Heritage Ballroom is your back up in case of inclement weather.

Cocktail Hour in The Grove

\$750

Enjoy your cocktail hour in our private outdoor space. We provide high quality plasticware, tables, chairs and linens.

THE POINT AT SAND BEACH

Saturday Wedding

\$1500

Friday or Sunday Wedding

Please see sales department

Included in the facility charge is use of our private historic church venue. As well as all of the other amazing additions that come with an event hosted at Springside Inn.



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Guest Accommodations

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GUEST ROOMS

7 UNIQUELY DECORATED HISTORIC GUEST ROOMS



When booking your wedding with us we offer the Bridal Suite complimentary to the couple the evening of your wedding if available.

ROOM BLOCKS

We are happy to offer room blocks for your guests if our rooms are available. Please contact our sales department regarding booking and assigning rooms.

ADDITIONAL INFORMATION

We offer a complimentary continental breakfast for all overnight guests.

Please note that our guest rooms are located on the second and third floor and we do not have an elevator.



2024 - 2025

Wedding Policies and Procedures

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2024 - 2025 WEDDING POLICIES AND PROCEDURES

FOOD AND BEVERAGE MINIMUMS

We offer a complete selection of beverages to enhance your event. Please note that the State of New York regulates alcoholic beverage sales and services. The inn, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer or wine may be brought into or carried out of the inn without the advanced permission of Springside Inn.

In addition, anyone supplying their own alcohol for off-site events will be responsible for supplying the labor necessary to set up, serve, tear down and pricing of the alcohol served. For off-site functions, if Springside Inn is providing food only and no alcoholic beverage service, our staff will depart after food is served and cleared.

A minimum of \$10,000 must be spent on food and beverage to reserve the heritage room and \$4,000 to reserve the Point at Sand Beach (excluding room charges, fees, taxes and gratuities). If during peak season the minimum required to spend on food and beverage is not met, a charge will be added to your food and beverage total to meet the minimum food and beverage standard.

During non-peak season (November - April) see sales departments for minimums.

FACILITY DEPOSITS

All deposits are required at the time your event is confirmed and contracted

All deposits are non-refundable, non-transferable and will be credited to your final bill

Heritage Room- Which includes The Terrace Room, Porches, Abbey - \$3,000

The Grove Reception- \$3,000

The Grove Cocktail Hour - \$750

The Point at Sand Beach- \$1,500

Ceremony Fee - \$750

Deposits are required within two weeks after booking your event

Deposits are non-refundable and non-transferable if cancelling your event at any time

Deposits are applied only to the date and room(s) you have committed to.

Your deposit is deducted for your final bill the day of the function. Upon contract signing, additional payments are required in 3 installments. The second payment will consist of 25% of the estimated cost the third payment will be another 25% estimated cost and the final deposit is 100% of the total balance due. The remainder of your bill is due one week before your event.

All advance deposits are non-refundable, non-transferable and will be applied to your final bill.

Checks should be made payable to Springside Inn.

SALES OFFICE REQUIREMENTS

The Sales office will need to see a copy of intended invitation to insure proper timing and dinner choices prior to the ordering of the invitations. A list of vendors, phone numbers and contact information must be supplied to sales office. Any setup or tear down on days adjacent to the function date must be approved by Springside Inn.

SERVICE CHARGES AND TAXES

All food and beverage arrangements are subject to applicable sales tax and a combined 21% gratuity and taxable service charge.

CANCELLATION POLICY

Should you decide at anytime to cancel a function, the following cancellation policy applies: cancellation two - six months before your event 50% of the estimated cost will be charged, one to two months before 75% of the estimated cost will be charged and within one month of your event date 100% of the estimated cost will be charged. All deposits submitted are non-refundable and non-transferable and will be applied to your final bill.

CLIENTS INITIALS _____



2024 - 2025 WEDDING POLICIES AND PROCEDURES

PRICING / FINAL GUARANTEE & FLOOR PLAN

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage and labor. Menu price for your event will be confirmed 60 days prior to the event. All Food and beverage purchases are subject to prevailing sales tax and service charge percentages.

Minimum guaranteed attendance must be received within 2 weeks prior to event along with a finalized copy of the floor plan that indicated number of guests per table. If attendance falls below the guaranteed number the client will still be charged for the guaranteed number indicated 2 weeks prior.

PLEASE NOTE

If you would like early access to decorate, Please see sales office about availability. We reserve the right to book a prior event as long as it falls within the time ranges.

OVERNIGHT ACCOMODATIONS

We HIGHLY RECOMMEND you book guest rooms as soon as possible. Please contact the sales department to book rooms. Overnight lodging is available and includes a continental breakfast.

GUEST COUNTS

Guest counts are due 2 weeks prior to your event for ordering and planning purposes. We are committed to cooking from scratch and some items may not be able to be made on the fly for last minute guest add ins. For plated meals and buffets the kitchen is prepared to serve +5 on your guest count. Any additional guest outside of the +5 will incur an additional \$5 per person fee.

ROOM FEES

Room fees are for the set up and break down of the room(s) for your event. They ensure clean linens, impeccable table settings, a professional floor plan to ensure a proper flow to your event and experienced support staff.

PRICING

Our menus are priced to be fair and competitive. Room fees, food and beverage prices have been set to offset the cost of goods and labor while still providing a modest profit. We are happy to tailor a menu to fit your budget but kindly request that you do not ask us to alter our pricing or waive fees.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage is allowed to be brought into the Springside Inn with the exception of wedding cakes and/or desserts. Due to the volume of business and our limited space we are only able to receive the day of your event and will only be responsible up to 24 hours after your event. In the event we don't have coolers available, we ask that you please hold onto your desserts. We strongly encourage that all leftover desserts are taken at the end of your event. All food must be received in CLEAN food grade containers. No food can be received, stored, or served that has come from a home kitchen without signing a waiver of responsibility. No food will be accepted if it hasn't been properly stored or refrigerated (Food received in the temperature danger zone 40 degrees - 140 degrees).

FOOD ALLERGIES AND DIET RESTRICTIONS

We are happy to accomodate you or your guests needs. All food allergies and dietary restrictions must be brought to the salesperson's attention 10 days prior to your event for the kitchen to properly plan and prepare for them. Please be specific; a gluten "sensitivity" is far different than someone who has celiacs disease. Our kitchen is used to prepare food items that contain nuts, flour, etc and therefore we cannot guarantee cross-contamination will be eliminated,

CLIENTS INITIALS _____



2024 - 2025 WEDDING POLICIES AND PROCEDURES

FOOD AND BEVERAGE

Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean up. Because of health and safety regulations and variable in maintaining safe temperatures and storage food items, extra food cannot be packaged and taken off premises. There will be no exceptions to this policy.

FACILITIES

Adherence to the times agreed upon for your event is mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our Sales Department and they will make every effort to accommodate you. Most are based on a minimum block of 5 hours. In the case of an outside event the Act of Nature Clause will be applied: Springside Inn is not responsible for wind, rain, lightening, or insects for your outdoor event. Decor arrangements can be made through our event planners. Special additional pricing for colored linens, music and audio visual equipment is also available, In addition the following items are prohibited at the Inn before, during and after the wedding: rice, confetti, or confetti like potpourri, bubbles and birdseed. Seasonal decorations may be in place at the time of your event. You must accept the interior as is. No smoking anywhere in the building. In adherence of the New York State Law, smoking must not be less than 100 feet from the building.

Springside Inn will not be held liable for any loss or damages to the customers' or their guests property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by Springside Inn or its employees as a result of all persons in attendance of the event and for any damages incurred by Springside Inn or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. All vendors must have a current liability insurance policy for their insurance will be primary. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.

I have fully read, understood and agree to follow the above Wedding Policies and Procedures stated on this page unless otherwise agreed upon and written in the Contract prepared by Springside Inn.

Please submit this signed form along with your Contract to Springside Inn

Signature _____

Signature _____

Printed Name _____

Printed Name _____

Date _____